

Amendments to the Claims

1. (Currently amended) An enzymatically prepared fat base composition comprising a mixture of vegetable-derived triglycerides, characterized in that:
the total palmitic acid residues content is at most 38% of the total fatty acid residues; and
at least 60% of the fatty acid residues ~~moieties~~ at the sn-2 position of the glycerol backbone are palmitic acid residues.
2. (Previously presented) The fat base composition of claim 1, wherein at least 62% of the total palmitic acid residues are at the sn-2 position of the glycerol backbone.
3. (Previously presented) The fat base composition of claim 1, wherein up to 70% of the total palmitic acid residues are at the sn-2 position of the glycerol backbone.
4. (Currently amended) The fat base composition of claim 1, wherein at least 70% of the fatty acid residues ~~moieties~~ at the sn-1 and sn-3 positions of the glycerol backbone are oleic and other unsaturated fatty acid residues ~~moieties~~.
5. (Currently amended) The fat base composition of claim 1, wherein at least 40%, ~~preferably 40-60%~~, of said unsaturated fatty acid residues ~~moieties~~ at the sn-1 and sn-3 positions are oleic acid residues ~~moieties~~.
6. (Currently amended) The fat base composition of claim 1, wherein at least 6%, ~~preferably 6-17%~~, of said unsaturated fatty acid residues ~~moieties~~ at the sn-1 and sn-3 positions are linoleic acid residues ~~moieties~~.
7. (Previously presented) A substitute human milk fat composition comprising a blend of at least 25% of the fat base composition of claim 1 with up to 75% of at least one vegetable oil.
8. (Currently amended) The substitute human milk fat composition of claim 7, wherein said vegetable oil ~~may be selected from the group comprising~~ is any one of soy oil, palm tree oil, canola oil, coconut oil, palm kernel oil, sunflower oil, corn oil and rapeseed oil.
9. (Previously presented) An infant formula comprising the substitute human milk fat composition of claim 7.

10. (Previously presented) An infant formula comprising at least one protein component and at least one fat component, wherein said fat component is the substitute human milk fat composition of claim 7, further optionally comprising vitamins, minerals, nucleotides, amino acids and carbohydrates.
11. (Currently amended) A process for the preparation of the fat base composition of claim 1, comprising the steps of:
 - (a) reacting a palmitic acid rich oil with unsaturated fatty acids, ~~preferably oleic acid~~, in the presence of an insoluble catalyst;
 - (b) removing the catalyst;
 - (c) distilling the excess free fatty acids;
 - (d) bleaching the oil; and optionally
 - (e) deodorization of the product of step (d).
12. (Currently amended) The process of claim 11, ~~optionally~~ further comprising a step of fractionation preceding the deodorization step (e).
13. (Previously presented) A process for the preparation of the substitute human milk fat composition of claim 7, comprising admixing said vegetable oil with the fat base composition of claim 1.
14. (Currently amended) ~~Use of the~~ The fat base composition of claim 1 for use in the preparation of a substitute human milk fat composition for infant formulae.
15. (Currently amended) ~~Use of the~~ The fat composition of claim 7 for use in the preparation of an infant formula.
16. (New) The fat base composition of claim 1, wherein at least 40-60% of said unsaturated fatty acid residues at the sn-1 and sn-3 positions are oleic acid residues.
17. (New) The fat base composition of claim 1, wherein at least 6-17% of said unsaturated fatty acid residues at the sn-1 and sn-3 positions are linoleic acid residues.
18. (New) The process of claim 11, wherein said unsaturated fatty acid is oleic acid.

19. (New) A substitute human milk fat composition according to claim 7 wherein said blend comprises from 25% to 50% of the fat base composition of claim 1 mixed with from 50% to 75% of at least one vegetable oil.